

Off Monday Vermont IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2.5 kg (38.5%) | 81 % | 6 |
| Grain | Żytni | 1 kg (15.4%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Chinook | 30 g | 20 min | 13 % |
| Boil | Cascade | 30 g | 10 min | 6.9 % |
| Whirlpool | Centennial | 30 g | 5 min | 9.7 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 10 g | Mangrove Jack's |